

# MENU



## Starters

### Antonius Caviar

tasting of caviar from Antonius

siberian 4★ 45 pln  
oscietra 4★ 55 pln

### Potatarzysz?

beef tartare | porcini trifolati | mushroom mayonnaise  
French mustard | mushroom crisps | parsley

Recommended wine:  
Suertes del Marqués 7 Fuentes 30/160 pln  
Valdespino Manzanilla La Especial 39/210 pln

### Żółtopłetwy

yellowfin tuna tartare | pickled radish | sesame | ponzu  
coriander | gochujang | zucchini | yuzu

Recommended wine:  
Weingut Messmer Weissburgunder Trocken 29/190 pln

### Nóżki w galarecie

pork knuckle aspic | horseradish tartar sauce | onion  
pickled radish

Recommended wine:  
Dr.Burklin-Wolf Rupertsberg Riesling 48/260 pln

### Zuzanna

chestnut mousse | crispy chickpeas | butternut squash  
sweet potato and kale crisps

Recommended wine:  
Spy Valley Pinot Gris - 43/220 pln

### Sznitka

rendered pork fat | toasted seeds

### Bread Basket + butter

## Soups

### Żur

sour soup from our own sourdough | our white  
sausage with lovage | mashed potatoes

### Rosół

slow-cooked broth with three types of meat  
homemade noodles

### Biała róża

cauliflower cream soup | toasted cashews  
truffle oil

### Kartoflona

potatoes | oyster mushrooms | smoked bacon  
marjoram

## Salads

### Energetyczna

gravlax of sea trout | egg of green-legged hen | avocado  
cream cheese | French mustard | sugar snap peas  
cucumber | onion

Recommended wine:  
Dr.Burklin-Wolf Rupertsberg Riesling 48/260 pln

### Francuz

camembert | chicory | cinnamon-roasted pumpkin  
apple purée | pear | hazelnut granola

Recommended wine:  
Spy Valley Pinot Gris - 43/220 pln

## Steaks

### Dry-Aged Ribeye

served with pepper sauce  
minimum order: 300g

purée or fries 32 pln  
mushrooms | kale

Recommended wine:  
Chateau Charmail Haut-Medoc Bordeaux 53/270 pln  
Garage Wine Co. Las Higueras Cabernet Franc Lot #112 60/290 pln

## Main courses

### Śląski klasyk

beef roulade with silesian sausage from our own  
smokehouse | silesian style gnocchi | red cabbage

silesian style gnocchi - as much as you want  
ask the waiter for a refill

Recommended wine:  
Kamil Barczentewicz Dobre Modre 49/270 pln

### Golonko Raz!

pork knuckle roasted in dark beer | panczkraut  
mustard | horseradish

Recommended wine:  
Nigl Gruner Veltliner Alte Reben 63/320 pln

### Pierogi z pieczoną kaczką

roasted duck dumplings | smoked cream | cranberry  
jam | traditional pork greaves

Recommended wine:  
Testament Winery Dalmatian Dog 36/190 pln

### Fish&Chips

haddock in batter | mix of salads with dressing  
french fries | tatar sauce

Recommended wine:  
Forster Sekt Riesling Brut - 35/190 pln

### Ynta

duck leg | hazelnuts | plum dumplings | beetroot  
Suska Sechłońska demi-glace

Recommended wine:  
Franz Keller Spätburgunder vom Loss 58/280 pln

### Robin Hood

deer | buckwheat-stuffed cabbage roll | porcini  
croquetas | beetroot purée | aronia demi-glace

Recommended wine:  
Pietramore Montepulciano d'Abruzzo Riserva 51/250 pln  
Ridge Vineyards Geyserville 105/530 pln

### Kaprys

schacciata sandwich | slow-cooked beef tongue  
sauerkraut | French mustard | Russian dressing  
potato crisps

Recommended wine:  
Pittnauer Blonde by Nature 45/250 pln

### Amatriciana

spaghetti alla chitarra | guanciale | pecorino romano  
Pelati tomatoes

Recommended wine:  
Testament Winery Dalmatian Dog 36/190 pln

### Do trzech razy sztuka

stuffed potato dumplings with mushrooms \*85 pln  
gorgonzola | brussels sprouts | onion  
\*with black truffle

Recommended wine:  
Castro Ventosa El Castro de Valtuille 39/210 pln

### Wędrowiec

Skrei cod loin | potato purée | broccoli | Brussels  
sprouts | beurre blanc \*180 pln

\*beurre blanc with 4★ Siberian caviar

Recommended wine:  
Domaine de la Métairie d'Alon Le Palajo Chardonnay 78/360 pln  
Chateau Haut Smith Laffite Le Petit Blanc 85/450 pln

### Mistrz Rossini

beef tenderloin | foie gras | potato purée | garlic  
spinach | truffle 190 pln

Recommended wine:  
Chateau Charmail Haut-Medoc Bordeaux 53/270 pln  
Ridge Vineyards Geyserville 105/530 pln

## Desserts

### Pomarańczarka

orange cheesecake | white chocolate | kumquat  
preserve | dark chocolate praline 39 pln

Recommended wine:  
Pieropan Recioto di Soave La Colombare 44(50ml) /370 pln

### Pavlova cynamonowa

Pavlova meringue | cinnamon namelaka | apple  
quince confiture | caramelised almonds 45 pln

Recommended wine:  
Terra Vita Vinum Coteaux de l'Aubance Premières Tries 24(50ml)/270 pln

### Szykowny

caramel brownie | chocolate mousse  
espresso caramel 39 pln

Recommended wine:  
Dow's 20yo Tawny Port 45(50ml) /360 pln

### Helena w wannie

pear in honey and thyme | caramel ice cream with  
juniper | walnut-and-ginger crumble | spiced raspberries 39 pln

Recommended wine:  
Weingut Sattlerhof Sauvignon Blanc TBA 64(50ml) /390 pln

### Our Signature Cakes

available on weekends

exquisitely smooth, subtly sweet  
and crafted with care

ask our staff for today's featured flavors  
30 PLN per slice



## For a special occasion

### Aperitif

bourbon | hazelnut liqueur | honey | hazelnut oil cherry wood  
smoke  
or  
house-made alcohol-free gin | hibiscus cordial tonic

### Starter

roasted pepper tartare | tomatoes | pine nuts Grana Padano | capers

### Main course - Tenderloin Wellington:

beef tenderloin with mushrooms and Parma ham  
wrapped in puff pastry | Madeira sauce | spinach  
with garlic | purée

Chateau Charmail Bordeaux Haut-Medoc 53/270 pln  
Our sommelier will be delighted to suggest the perfect wine pairing

price: 820 pln

Book a table, order a special set for 4 people  
(order must be placed at least one week in advance)